

Chevrolet Embodies Comfort And Safety In Designing New Line Of Commercial Vehicles

Unprecedented advancements and features for the comfort and safety of the driver, as well as numerous mechanical improvements, are incorporated in the new and Advance-Design line of trucks and commercial cars to be announced Saturday (June 28) by the Chevrolet Motor Division of General Motors Corporation.

"The comfort, convenience and safety of owners and drivers who operate the thousands of trucks in our vast system of highway transportation are given first consideration in the engineering of cabs and bodies of the new Chevrolet trucks now in production," said J. W. Burke, manager of the commercial and truck department.

"Recognizing the physical, as well as mental, demands upon those who drive trucks in today's heavy traffic, Chevrolet has pioneered development of the design and construction features most frequently requested in a recent nationwide survey of truck users. The survey, conducted through personal interviews in many lines

Mrs. Risebrook Teaching In Music Department Of W.C.T.C. Summer School

CULLOWHEE — Mrs. Theo W. Risebrook, voice and piano teacher of Richmond, Va., is teaching advanced musical knowledge and public school music methods and materials in the Western Carolina Teachers college summer school. Mrs. Risebrook is the sister of Mrs. Charles G. Guley, voice teacher at the college, who is now on her vacation.

Mrs. Risebrook is a minister of music in Overbrook Presbyterian Church of Richmond. She is also the director of young people's work in that church. Besides teaching music at W.C.T.C., Mrs. Risebrook has taken over as director of the Methodist Church choir in Sylva.

of business, gave Chevrolet engineers first-hand information as to what the users want in trucks, and the results were used in designing the new vehicles.

Holds His Own



ONLY kitten of an alley cat and a man, "Pepperboy" was born without a tail, but with an inclination to drink milk from a baby's bottle. Above, the Los Angeles oddity shows to what lengths—or heights—he will go to get his favorite beverage. (International Soundphoto)

1948 EXPECTED TO BE A PROSPEROUS YEAR

North Carolina farmers can look forward to a prosperous year in 1948, according to Dr. G. W. Forster, head of the Agricultural Economics department at State College, who said the national economy is in a highly satisfactory condition, and the immediate future is bright.

This means, he believes, that agricultural conditions, with a few possible exceptions, will also be satisfactory.

Explaining his reasoning behind such a prediction, Dr. Forster says that farm prosperity depends almost directly on the conditions of the national economy. Therefore, a close relationship exists between the prosperity of farming in North Carolina and America's industrial activity.

As Dr. Forster sees it, this industrial activity will remain high during the next several years, and as a consequence, the agricultural income of this state will remain in a favorable position.

If You Fish InterState On Chatuge Lake You Must Have Two Licenses

RALEIGH, June 23—North Carolina and Georgia have cancelled an agreement under which fishermen licensed by either state were permitted to cross the North Carolina-Georgia border when fishing in Lake Chatuge, 7,000-acre TVA reservoir which lies athwart the line between the states.

From now on, the state line is the stopping point for anglers who are licensed by only one of the states. A fisherman who wants to try both sides must hold both North Carolina and Georgia licenses. Georgia has placed in Chatuge a buoy marking the dividing line.

Both the start and end of the agreement came at Georgia's request. It was worked out in March, 1943, between the North Carolina Division of Game and Inland Fisheries and the Georgia Game and Fish Commission, which have jurisdiction over fishing in Chatuge since, as a TVA impoundment, the reservoir is public waters. Georgia cancelled the agreement under a "90-day notice" clause which could be invoked by either state.

Under the agreement, North Carolina licensed fishermen were permitted to go across the line as far as a point opposite Hiwassee, Ga.; Georgia licensees could come into North Carolina up to the Shooting Creek arm of the lake above the reservoir dam.

Cancellation of the agreement is regarded by fishermen as a loss to Georgians, because the North Carolina portion offers the best fishing in Chatuge, which provides largemouth and smallmouth bass, crappie, and bluegill bream. At spillway level the lake is fairly evenly divided between the states, but during the summer low-water period, most of the water is on the North Carolina side.

Barley makes first class hay, but requires fertile soil, good drainage, and a fairly plentiful supply of lime. Always use a beardless variety for hay.

STATE COLLEGE HINTS TO FARM HOMEMAKER

By VERA STANTON
Assistant State Agent

Asparagus in season brings its own cooking problem of giving delicate tips and firm stalks their due share of heat, and no more. This springtime favorite deserves a better fate than to lose flavor, color, and vitamin C by overcooking.

Home economists of the U. S. Department of Agriculture give the following directions for cooking asparagus to conserve its goodness. To prepare asparagus, trim off any tough ends. Remove scales along the stalk that hold grit. Wash stalks thoroughly.

Too cook whole stalks: Tie stalks together loosely. Stand them upright in a saucepan or kettle in enough boiling, salted water to come about a third of the way up the stalks. Cover and cook 10 to 25 minutes, or until asparagus is just tender. If the pan is not deep enough, another pan may be inverted over it for a tall cover, so that tips may cook in steam.

To cook cut-up pieces: Cut asparagus into 2-inch length. Drop the lower-stalk pieces into a small quantity of boiling, salted water. Cover and cook 5 to 10 minutes. Then add tips and continue cooking until the pieces are tender. Very fresh young asparagus may be ready in 10 minutes after cooking begins; less tender stalks may need 20 to 25 minutes.

Many people like asparagus best served in the simplest way: freshly cooked and seasoned with melted table fat or strips of crisp bacon, or chilled to make a salad with lettuce and dressing. For variety, serve asparagus on toast or in patty shells with cream sauce, cheese sauce or hollandaise; in asparagus omelet or cream or asparagus soup; asparagus scalloped with spaghetti or potato and hard-cooked egg.

The water in which asparagus cooked holds flavor, vitamins and minerals and deserves use as part of the liquid in creamed soup or sauce. The tough ends trimmed off are good additions to the soup pot.

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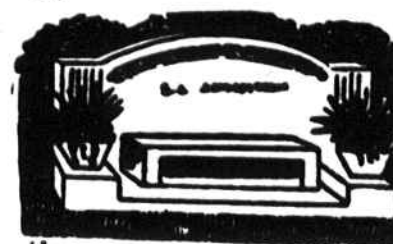
Food Preservation Is Theme Of The Week

Home Food Preservation Week will be observed June 22-28, according to announcement from Miss Ruby Scholz, food conservation specialist for the State College Extension Service.

This week has been set aside to focus the attention of home-makers on the value of home food preservation and to encourage improvement of the nutritive value and variety of meals they serve.

The present outlook points to an abundant supply of home and commercially grown fruits and vegetables for home and community food canning centers, Miss Scholz said, adding that the supplies not needed for present consumption should be preserved for use in the winter months when fresh produce will be less plentiful and normally higher in price.

"This should be an important week to thousands of North Carolina homemakers," the specialist declared, "because food supplies become too low in many homes during the winter months to provide well balanced meals. Preserving food during the time it is plentiful will not only supplement supplies for individual families, but will also conserve food which



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might otherwise go to waste."

Homemakers who do not have adequate canning facilities in their homes should make use of the community food canning centers; however, arrangements for the use of community centers should be

made well in advance of actual canning.

Mixtures of several crops are often used for hay to increase the yield; to give variety and thereby improve the hay's palatability.

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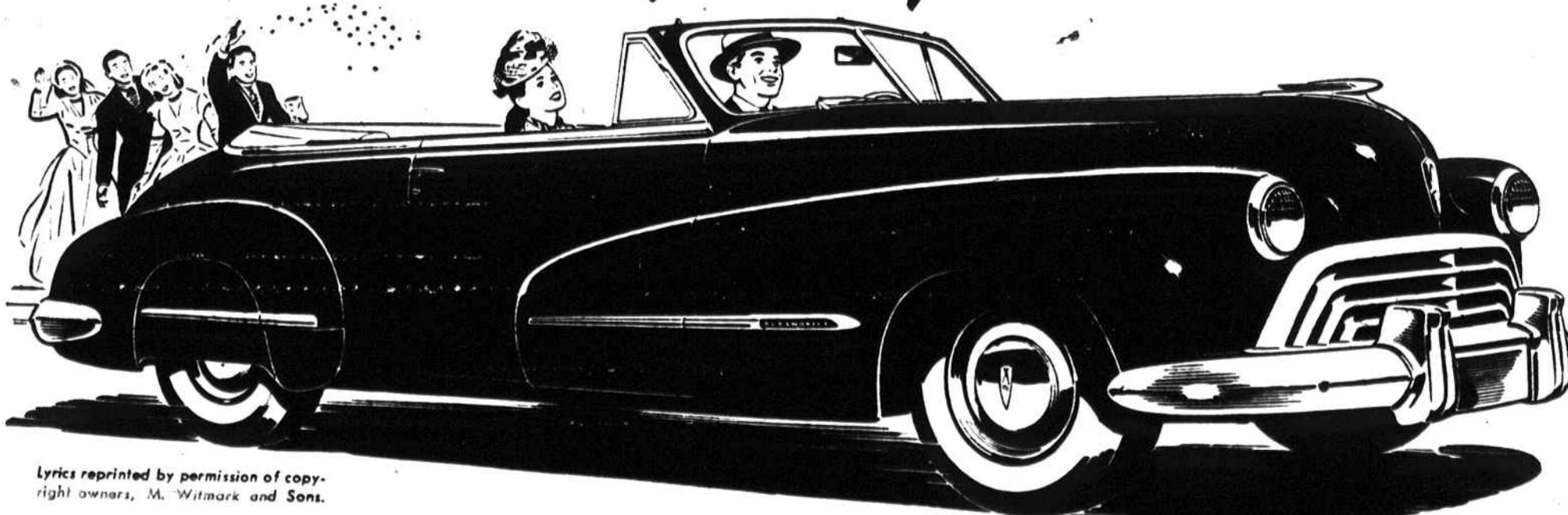


"To the church we'll swiftly steal
Then our wedding bells will peal ...

Here's a tune that's perfect for June . . . and has a special meaning for the honeymooning couple. Starting out life in a Merry Oldsmobile, they'll find smooth going ahead. No gear shifting to worry about. That's all done automatically with GM Hydra-Matic Drive*. No clutch to press either—not even a clutch pedal in the car. And talk about style!—Oldsmobile's smoothly tailored lines complement the smartest tressseau. This is the car that started people saying . . . "It's SMART to Own an Olds!" One look means love at first sight, and once you slip behind the wheel of your own new Oldsmobile, you'll drive happily ever after!

"You can go as far as you like with me

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